

WALAILAK UNIVERSITY



SDG

REPORT 2023-2024



SUSTAINABLE DEVELOPMENT GOALS



# ZERO HUNGER

# 2

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## The Free Access on Walailak Knowledge, Skills, and Technology for Local Farmers and Food Producers



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Food is one of the essential factors for human survival. However, many people still face challenges related to food scarcity and access to hygienic food. WU plays a crucial role in addressing these issues as an educational institution by providing free access to knowledge, skills, and relevant technologies to local farmers and food producers. Once the target groups acquire this free access, they can further develop and apply them to solve their food problems.

The university's knowledge, skills, and technologies are provided to local farmers and food producers through a variety of activities and projects that are tailored to meet the needs of the target groups and are conducted on a continuous basis.

For example, one such activity involves the dissemination of knowledge on pest management and biological control, which is the sustainable agriculture management. This activity was in response to local farmers facing pest problems that were damaging their crops. After acquiring this knowledge, farmers were able to reduce pest outbreaks. Additionally, the university provides free knowledge on food security, such as the development of swine production and management systems, that has been ongoing since 2020, and the results have improved, effectively, meeting the needs of the farmers. Another piece of knowledge that the university offers for free is the process of making kimchi and basic sanitation using local ingredients.



WU also gives free access to gain knowledge on sustainable agricultural business management skills, focusing on establishing businesses connected to blue swimming crab fisheries and promotes responsible crab fishing and business practices.

Additionally, there is the Safe Vegetables in Hydroponic Systems Project, which has been ongoing since 2020, aiming to enhance food security and open for free to local farmers and food producers to visit and study through various technologies and knowledge, including water conservation in hydroponic systems, conventional soil culture, and the cultivation of plants using NFT systems.

In summary, all the knowledge, skills, and technologies that the university makes available for local farmers and food producers are based on their specific problems and needs. As a result, these efforts have effectively addressed issues, leading to increased income, improved quality of life, and access to sufficient and hygienic food.





## WU Clinics Technology: Providing Free Sustainable Agriculture Knowledge and Technology to Local Farmers

WU Clinic Technology, in partnership with MHESI, is working towards becoming a center for academic and consultancy services, aiming to strengthen networks and encourage collaboration among various organizations associated with MHESI. The project succeeded in promoting sustainable economic, agricultural, and livelihood development within the local community through the application of science, technology, and innovation.

The working process of the Clinic Technology begins with understanding and studying the issues in the area. It then involves establishing a collaborative system with relevant network partners, providing services, monitoring outcomes, evaluating results, and preparing operational reports using effective tools throughout the entire process. After surveying the issues, it was found that local mangosteen farmers in Cha-uat District were facing problems with plant diseases and pests, leading them to use costly chemical treatments, which resulted in chemical residues in their produce. Therefore, the Clinic Technology provides free access to food security, knowledge, and sustainable agricultural technologies by promoting the use of biocontrol agents, such as the cultivation of *Trichoderma*, *Metarhizium*, and *Beauveria* fungi to control plant diseases and pests, and the application of biocontrol agents in various forms for the care of mangosteen trees. This approach helps prevent plant diseases and pests and reduces the risk of chemical residues in the produce.



The results of providing free access to biocontrol agents to local farmers have been significant; farmers were able to eliminate plant diseases and pests while reducing the use of chemicals. This led to a decreased risk in the export products sent to Japan, China, Australia, and Europe. Additionally, the farmers were able to reduce costs by 438,600 baht and generated sales revenue of 22.99 million baht in 2023. The B/C Ratio was 102.42. Furthermore, the WU Clinic Technology received an excellence award from the Office of the Permanent Secretary of MHESI, meeting the outstanding evaluation criteria for the fiscal years 2021-2022, in the 2023 TechnoMart event.



## The Local Restaurant: WU's Prioritization on Purchasing of Products from Local and Sustainable Sources

WU recognizes the importance of fostering a sense of local pride and is committed to supporting the local community economy, so the university places great emphasis on the value of local food and community products within its surrounding area, which is situated amidst a region rich in coastal food production and significant agricultural resources.

Therefore, to successfully support the local community economy surrounding the university, WU has been prioritizing the purchase of products from local and sustainable sources by establishing the criteria for selecting restaurants to operate within the area that use locally produced food. This approach not only supports the surrounding community but also helps reduce the environmental impact caused by transportation, which can release significant amounts of greenhouse gases during land or air transport.

Eventually, the food vendors and community product shops selected by the university are primarily local community businesses from a 1-2-kilometer radius surrounding the university, especially Satit Walailak Pattana Community. These vendors produce food using local ingredients and sell sustainable community products, including seasonal fruits and vegetables, and traditional snacks. Moreover, local community businesses account for 94% of the food vendors, while larger businesses from outside the community make up 6%.





## The Free Events for Local Farmers and Food Producers to Connect, Exchange and Transfer Knowledge



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Providing opportunities for local farmers and food producers to connect and transfer knowledge is one of the ways to end zero hunger because they can apply the knowledge to improve their products to good quality. Consequently, WU provided free events for local farmers and food producers to connect and transfer knowledge under the two major events: the 12<sup>th</sup> Regional Research Expo 2023 and the U2T for BCG Project.



### The 12<sup>th</sup> Regional Research Expo 2023

The 12<sup>th</sup> Regional Research Expo 2023 is an event for communication and knowledge dissemination of research work to the general public, as well as an opportunity for meeting and exchanging learning through forums involving stakeholders in the value chain of blue swimming crab. These stakeholders include fishermen, food entrepreneurs, tourism and accommodation operators, consumers, as well as academia. The main focus is on sustainable blue swimming crab farming issues, and community blue swimming crab banks. The meeting has led fishermen, food entrepreneurs, as well as tourism and accommodation operators to connect and transfer knowledge between each other and to the general public



### The U2T for BCG Project

The U2T for BCG project is an initiative that drives the grassroots economy and society, aiming to integrate support for the development, promotion, and advancement of U2T community's products and services to the market, totaling over 170 products/services. Additionally, the project provides free events to connect and transfer knowledge regarding food, agriculture, and marketing among local farmers and food producers. These events have been held in two provinces: Krabi and Nakhon Si Thammarat.

- The marketing promotion event to publicize and introduce U2T for BCG products at Krabi Province

- The "U2T to Market WU" product expo event at Nakhon Si Thammarat Province.

